

EUROPEAN PATENT OFFICE

Patent Abstracts of Japan

PUBLICATION NUMBER : 61192258
PUBLICATION DATE : 26-08-86

APPLICATION DATE : 21-02-85
APPLICATION NUMBER : 60031554

APPLICANT : MEIJI MILK PROD CO LTD;

INVENTOR : OTOMO HIDEO;

INT.CL. : A23L 1/20

TITLE : PREPARATION OF CALCIUM-ENRICHED ASEPTIC BEAN CURD

ABSTRACT : PURPOSE: To produce the titled food having extremely soft and creamy palatability, excellent taste, flavor and long-term preservability, and high Ca content, economically on an industrial scale at a low cost, by using calcium hydroxide as a novel coagulant.

CONSTITUTION: Soya milk is added with a calcium hydroxide-sucrose complex in an amount to give a Ca content of 30~50mg% in the product, and the mixture is thermally sterilized. The pH of the sterilized mixture is adjusted to a weakly acidic state, preferably to 5.7~5.9pH. The obtained liquid is filled aseptically in a container, sealed, and coagulated with heat. The adjustment of pH is carried out preferably by adding an aqueous solution of e.g. citric acid aseptically to the liquid.

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